


**southbend**
**A MIDDLEBY COMPANY**

# CONVECTION STEAMER

## Gas, Solid State Digital Control, Cabinet Base

**MODELS: GCX-2-6, GCX-2-10 (Each unit has 2 Compartments and 4-12 Pan Capacity)**



**Model GCX-2-6**

### OPERATION:

Gas heated steam boiler operating at 15 psi (1 kg/cm<sup>2</sup>) and rated at:

- 200,000 BTU standard
- 250,000 BTU (Optional at Extra Cost)

The steam boiler shall be equipped for operation on:

- Natural gas
- Propane gas

The controls shall be equipped for operation on:

- 115 VAC, 1 Phase, 60 Hz

### OPTIONS:

- 12" x 20" x 2½" perforated stainless steel pan
- 12" x 20" x 2½" solid stainless steel pan
- 12" x 20" x 4" perforated stainless steel pan
- 12" x 20" x 4" solid stainless steel pan
- Spray and rinse assembly
- Steam take-off kit
- Kettle type 316 liner
- 220 or 240 VAC, 1 Phase, 50 Hz

**■ INQUIRE TO FACTORY  
FOR SPECIAL OR CUSTOM  
REQUIREMENTS.**

We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Southbend Convection Steamers offer unsurpassed versatility...rugged, dependable and are the most durable you can buy...up to 25% heavier than other competitive models, as proven by a comparison of shipping weights.

### Assembly Structure

Each unit has a gas convection steamer complete with 6 or 10 gallon kettle on a common base with gas steam boiler. The steamer, kettle, cooking compartments, doors and table top are constructed of 304 stainless steel, exterior in a #4 finish. Each cooking compartment is insulated. Doors have a removable inner liner of stainless steel with full perimeter gasket seal, outer liner of one-piece all-welded stainless steel and positive lock/seal mechanism with spring release. Compartments have removable stainless steel pan supports and are designed for ease of cleaning with front drain to collect condensate from open doors.

### Control System

Control housing is accessible through fully removable side panel. The solid state touch control panel, one per compartment, has a 99-minute capacity digital timer. Control consists of illuminated on/off power switch and timer sounds an audible signal at the end of cooking cycle. Steam flow to the chamber is cut off when door is opened during cooking cycle and reactivated when door is closed.

### Cabinet Base

Convection steamer is mounted on a cabinet base with full perimeter angle frame, reinforced counter and boiler mountings, gas boiler with controls, all stainless steel exterior, hinged doors and 6" stainless steel legs with adjustable bullet feet. Kettle is conveniently mounted beside compartment cooker complete with leg mounted steam control valve.

### Automatic Boiler Blowdown

Boiler empties under pressure (blows down) automatically upon each shut down and will automatically fill with water on start up.

### Technical Data

Unit dimensions, utility information, construction specifications and miscellaneous information is listed on the reverse side.

### Warranty

One year Parts and Labor Warranty at no extra charge from the date of installation.

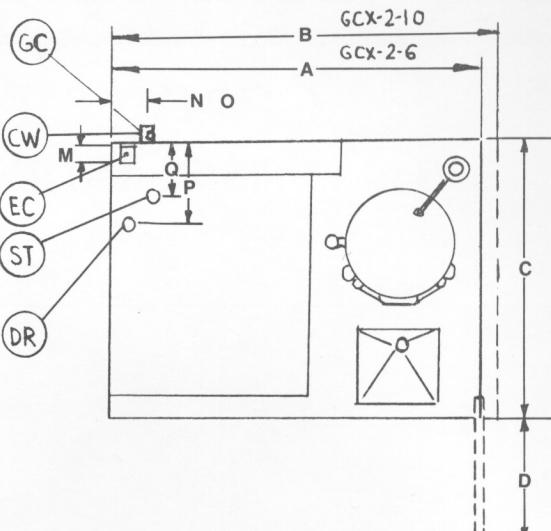
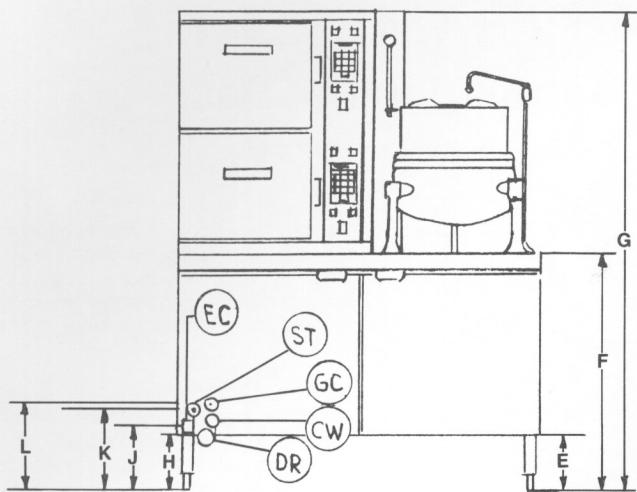
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# MODELS:

GCX-2-6

GCX-2-10



Specifications are subject to change without notice.

**Not For Scale. For Dimensional Purposes Only.**

## DIMENSIONS:

( ) = Millimeters

| MODEL                             | A             | B             | C            | D            | E           | F            | G             | H           | J           | K           | L            | M          | N           | O           | P            | Q           |
|-----------------------------------|---------------|---------------|--------------|--------------|-------------|--------------|---------------|-------------|-------------|-------------|--------------|------------|-------------|-------------|--------------|-------------|
| <input type="checkbox"/> GCX-2-6  | 44"<br>(1118) | —             | 33"<br>(838) | 14"<br>(356) | 6"<br>(152) | 32"<br>(813) | 58"<br>(1473) | 6"<br>(152) | 6"<br>(152) | 8"<br>(203) | 14"<br>(356) | 2"<br>(51) | 6"<br>(152) | 6"<br>(152) | 11"<br>(279) | 7"<br>(178) |
| <input type="checkbox"/> GCX-2-10 | —             | 48"<br>(1219) | 33"<br>(838) | 14"<br>(356) | 6"<br>(152) | 32"<br>(813) | 58"<br>(1473) | 6"<br>(152) | 6"<br>(152) | 8"<br>(203) | 14"<br>(356) | 2"<br>(51) | 6"<br>(152) | 6"<br>(152) | 11"<br>(279) | 7"<br>(178) |

| MODEL                  | Gas Type           | BTU/H.R. | KCAL/HR. | Water Column Pressure |
|------------------------|--------------------|----------|----------|-----------------------|
| GCX-2-6 OR<br>GCX-2-10 | Natural or Propane | 200,000  | 50,400   | min 4" (102 mm)       |
|                        | Natural or Propane | 250,000  | 63,000   | max 11" (279 mm)      |

## SERVICE CONNECTIONS

CW Cold Water: 3/8" (10 mm) tubing.

DR Drain: 2" (51 mm) IPS piped to open floor drain. No solid connection.

GC Gas Connection: 3/4" (19 mm) IPS.

EC Electric Connection: 1/2" (13 mm) conduit connection to controls. 2 amps per compartment, 120-60-1 or 220-50-1.

ST Steam Take-off Connection: 3/4" (19 mm) optional to operate adjacent equipment.



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